

## Vale D. Maria Very Old Tawny Porto Colheita 1935

**Producer** Aveleda SA

**Region** Douro | **Denomination of Origin** Douro DOC | **Country** Portugal | **Soil** Schist

**Vintage** 1935

**Alcohol Volume** 19,5% Vol. | **Residual Sugar** 122 g/l | **Total Acidity** 5,94 g/L | **pH** 3,8

**Oenology Team** Diogo Campilho e Rui Viana

**Bottling Date** February 2026 | **Quantity Produced** 344 bottles

### Very Old Collection

Since the first bottle produced in 1996, Quinta Vale D. Maria has sought to create unique wines that reflect the diversity and singular character of the Douro. We believe that each parcel of this region has its own identity, shaped by its climate, landscape, and long-standing viticultural heritage. We have always regarded every bottling of Porto Wine as something special. In keeping with this philosophy, we began the search for Colheitas from specific years, selected for their rarity, authenticity, and historical value. With this purpose, we travelled through old Douro cellars in search of casks of very old Colheitas that had been preserved for decades. Over time, we acquired selected barrels from these vintages, carefully maintained, which today form the most valuable collection of Vale D. Maria. This collection began to be revealed with Vale D. Maria Old Tawny Porto Colheita 1969 and Vale D. Maria Old White Porto Colheita 1940. Continuing this work, we now present an exceptionally rare wine, Vale D. Maria Old Tawny Port Colheita 1935

### Aged for over 90 years

These extraordinary wines age in Porto Wine casks until their bottling date, with a minimum of 50 years of age. The casks are kept under the ideal conditions for a long ageing, where temperatures are kept cool and the cellar with a low light. The wines matured slowly, allowing them to develop very elegant, concentrated and sublime aromas. They become intensely rich and fresh and with great persistence.

### Tasting Notes

Over nine decades, this wine has developed a deep amber color with greenish hues, a sign of its age and prolonged oxidation. On the nose, it reveals impressive complexity and aromatic depth: successive layers of dried fruit, toasted almonds, salted caramel, dried figs, and sweet spices. On the palate, it impresses with its freshness and elegant sweetness, which give it a balanced and energetic profile, despite its age. A silky texture, refined structure, and exceptional concentration culminate in a long and persistent finish, marked by notes of candied orange peel and a subtle iodine touch, almost saline, which adds even more depth. This is a rare and extraordinary wine, carrying memories of almost a century.

### Pairing:

The best way to enjoy such a distinctive and exceptional wine is to savor it slowly and alone, fully appreciating its delicate aromas and the journey through time it offers.

### Recommendations

- . Serve at a temperature between 10°C and 14°C
- . Store upright in a dry, cool, dark place
- . Consume within 5 to 10 years of bottling



Drink responsibly

